

# Strawberry Trifle - Spend With Pennies

*A strawberry trifle is made with layers of angel food cake, fresh berries, & an orange-flavored cheesecake filling make it as delicious as it is beautiful!*

## Ingredients:

3 pints strawberries  
1/2 cup sugar  
10" angel food cake, store bought

## CREAM LAYER:

16 ounces cream cheese, softened  
1 orange, zested and juiced  
1/2 cup sugar  
3 cups heavy cream, whipped

## Directions:

- 1.Slice strawberries and toss with sugar. Allow to sit at room temperature at least 30 minutes.
- 2.Cut angel food cake into 1" cubes.
- 3.Beat cream cheese, orange zest, sugar, and ¼ cup orange juice with the Bosch Universal Plus whips until fluffy. Fold in whipped cream by jogging or pulsing the machine until lightly mixed.
- 4.Drain strawberries, reserving juices.
- 5.Place ½ of the cake cubes in the bottom of a trifle dish. Drizzle with half of the reserved strawberry juice. Top with 1/2 of the cream cheese mixture and ½ of the strawberries.
- 6.Repeat layers and top with the remaining cream cheese mixture.
- 7.Refrigerate at least 4 hours before serving.

